

RHODE ISLAND MONTHLY PRESENTS

198

GREAT RESTAURANTS *of* RHODE ISLAND

FROM FILET MIGNON
TO SHRIMP—FIND WHAT
YOU'RE CRAVING
WITH MENUS FROM 20
TOP RESTAURANTS

SPECIAL ADVERTISING SECTION

INDEX TO RESTAURANTS

ALPHABETICAL ORDER

| | |
|-----------------------|----|
| 15 Point Road | 14 |
| The Bay Voyage | 3 |
| Capital Grille | 4 |
| Down City Diner | 15 |
| Extra Sensory | 18 |
| Hemenway's | 5 |
| ICHIDAI | 8 |
| Il Piccolo | 12 |
| In•Prov | 19 |
| The Islander | 11 |

| | |
|--------------------------------|----|
| Leon's | 9 |
| The Lobster Pot | 10 |
| Oki Japanese Steak House | 21 |
| Pizzico | 13 |
| Pot au Feu | 6 |
| Restaurant Fuji | 16 |
| Rib's & Co. | 20 |
| Shooters | 22 |
| Wes' Rib House | 17 |
| Windward | 7 |

LOCATION

Bristol

| | |
|-----------------------|----|
| The Lobster Pot | 10 |
|-----------------------|----|

Jamestown

| | |
|----------------------|---|
| The Bay Voyage | 3 |
|----------------------|---|

Johnston

| | |
|------------------|----|
| Il Piccolo | 12 |
| Ribs & Co. | 20 |

Newport

| | |
|----------------|---|
| Windward | 7 |
|----------------|---|

North Providence

| | |
|--------------------------------|----|
| Oki Japanese Steak House | 21 |
|--------------------------------|----|

Portsmouth

| | |
|---------------------|----|
| 15 Point Road | 14 |
|---------------------|----|

Providence

| | |
|-----------------------|----|
| Capital Grille | 4 |
| Down City Diner | 15 |
| Extra Sensory | 18 |
| Hemenway's | 5 |
| ICHIDAI | 8 |
| In•Prov | 19 |
| Leon's | 9 |
| Pizzico | 13 |
| Pot au Feu | 6 |
| Restaurant Fuji | 16 |
| Shooters | 22 |
| Wes' Rib House | 17 |

Warwick

| | |
|--------------------|----|
| The Islander | 11 |
|--------------------|----|

TYPE OF CUISINE

American

| | |
|----------------------|----|
| Capital Grille | 4 |
| Rib's & Co. | 20 |
| Shooters | 22 |
| Wes' Rib House | 17 |

Chinese

| | |
|--------------------|----|
| The Islander | 11 |
|--------------------|----|

Contemporary American

| | |
|-----------------------|----|
| Down City Diner | 15 |
| Extra Sensory | 18 |
| In•Prov | 19 |
| Leon's | 9 |

French

| | |
|------------------|---|
| Pot au Feu | 6 |
|------------------|---|

Italian

| | |
|------------------|----|
| Il Piccolo | 12 |
| Pizzico | 13 |

Japanese

| | |
|--------------------------------|----|
| ICHIDAI | 8 |
| Oki Japanese Steak House | 21 |
| Restaurant Fuji | 16 |

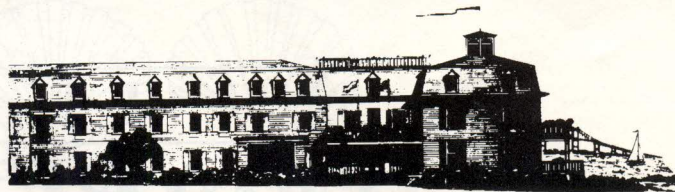
Seafood

| | |
|-----------------------|----|
| 15 Point Road | 14 |
| The Bay Voyage | 3 |
| Hemenway | 5 |
| The Lobster Pot | 10 |
| Windward | 7 |



COVER ILLUSTRATION BY WENDY BRAUN

ALL MAJOR CREDIT
CARDS ACCEPTED



APPETIZERS

Alaskan King Crab Cocktail
eleven dollars

Wellfleet Oysters on the Half Shell
seven dollars

Native Clams on the Half Shell
five dollars

Chilled Jumbo Shrimp Cocktail
eight dollars

Gravlax
eight dollars

Clams Casino
six dollars

Escargots a la Bourguignonne
six dollars

Wellfleet Oysters Florentine
eight dollars

Sauteed Maine Crab Cakes Choron
nine dollars

Gnocchi Carbonara
five dollars

Cold Sliced Tenderloin Sauce Ravigote
seven dollars

SOUPS

Fresh New England Clam Chowder
four dollars

Lobster Bisque
five dollars

Baked Onion Soup Gratinee
four dollars

SALADS

Seasonal Garden Salad
three dollars

Tableside Caesar Salad for Two
nine dollars

SIGNATURE ENTREES

Sole Oscar

Sauteed native sole adorned with king crab,
asparagus and sauce hollandaise
twenty-two dollars

Coquilles St. Jacques Mornay

Tender native scallops nestled in a sauce of
cream, mushrooms, cheese and a chardonnay
seventeen dollars

Filet of Atlantic Salmon

Poached and served in a lemon dill beurre blanc
eighteen dollars

Stuffed Jumbo Gulf Shrimp

Baked with Maine crab meat stuffing, wine and herbs
nineteen dollars

Swordfish Steak Menemsha

Grilled with fresh fennel, lemon butter and wine
nineteen dollars

Seafood Medley with Fresh Pasta

Sauteed scallops, shrimp, lobster with vermouth,
and romano cheese in a herb cream sauce
twenty two dollars

Native Lobster Specialty of the Evening
market priced

Veal Wellington

Served en crouete with duxelles, spinach
pate and a sauce of demi-glace, maderia and morels
twenty one dollars

Tournedos Bay Voyage

Sauteed twin tenderloins with fresh asparagus,
shrimp, lobster and sauce bearnaise
twenty three dollars

Prime Sirloin Steak au Poivre

Sauteed with a peppercorn potpourri cognac and cream
nineteen dollars

Filet Mignon

Classically presented with sauce perigourdine
twenty dollars

Rack of Lamb Provencale

Roasted domestic lamb with dijon, garlic and rosemary
twenty one dollars

Breast of Duck

Sauteed fresh breast sliced, and accompanied with
a sauce of raspberries and native cranberries
nineteen dollars

Chicken Pimonte

Tender breast stuffed with prosciutto
and fontina cheese served on a bed of steamed spinach
with a marsala wine sauce
sixteen dollars

THE BAY VOYAGE 150 Conanicus Avenue Jamestown, Rhode Island 401-423-2100

Dinner: Tues. - Sat. from 6 pm. / Sun. Brunch from 10:30 am. (Closed Mondays)

THE CAPITAL G·R·I·L·L·E

“...capital superb
dryaged porterhouse...”
Boston Globe

APPETIZERS

- Jumbo Shrimp Cocktail (5) • \$9.95*
Pan fried Calamari with hot cherry peppers • \$7.95
Cold Baby Lobster • \$11.95
Buffalo chicken wings • \$6.75

SALADS

- Beefsteak Tomato & Onion Salad • \$4.50*
Caesar Salad • \$4.25
Antipasto for 2 • \$9.95

DINNER GRILLES, ROASTS & SEAFOODS

- Dry Aged Sirloin Steak 14 oz. • \$18.95 20 oz. • \$23.95*
Dry Aged Porterhouse Steak 24 oz. • \$24.95
Filet Mignon 10 oz. • \$15.95 14 oz. • 19.95
Steak au Poivre 14 oz. • 19.95 20 oz. • \$24.95
The Grille's Delmonico Steak 20 oz. • \$18.95
Spit Roasted Chicken • \$13.95
Broiled Fresh Lobster • 2# • 3# • 4# • 5#
Fresh Grilled Swordfish • \$18.95
Giant shrimp Scampi • \$19.95
Double Cut Lamb Chop (3) • \$21.95

POTATOES, PASTA & VEGETABLES

- Cottage Fries and Onion Strings • \$3.95*
Sam's Mashed Potatoes • \$3.75
Fresh Asparagus with Hollandaise Sauce • \$4.50
Fresh Creamed Spinach • \$3.75
Seasonal Fresh Vegetables • \$3.25

One Cookson Place, Providence, Rhode Island 02903
401-521-5600

Free parking after 5 PM

359 Newbury Street, Boston, Massachusetts 02115
(617) 262-8900



**Cards
Welcome**

Valet and discounted parking available

ALL MAJOR CREDIT
CARDS ACCEPTED



HEMENWAY'S

SEA FOOD GRILL & OYSTER BAR

OYSTER BAR

Oysters are always "in season" at Hemenway's. Contrary to the myth surrounding them, oysters can be eaten year-round; not just in the months with an "R" in them. We are proud to offer a selection of many different kinds of oysters, that are seasonally available from all parts of North America; from Canada south to the Gulf Coast, west to Puget Sound.

APPETIZERS

Pan Fried Calamari
with hot cherry peppers 5.95
Grilled Bacon Wrap Scallops 7.95
Buffalo Style Chicken Wings 4.95
Oyster's Hemenway
(Blue Point oysters grilled with herb
butter, lime juice, Absolut Vodka, and
topped with seasoned crumbs) 7.95

TODAY'S CATCH

Flounder, New Bedford, baked with seafood crumbs 14.95
Grouper, Florida, baked with lemon butter 18.95
Halibut, Nova Scotia, grilled with lemon butter 16.95
Mahi-Mahi, Florida, baked with lemon butter 17.95
Tuna, Florida, grilled with fresh dill mayonnaise 17.95
Red Snapper, Florida, baked with herb butter 21.95
Salmon, Coho, Seattle, grilled with fresh dill mayonnaise 14.95
Salmon, Norwegian, grilled with fresh dill mayonnaise 18.95
Scallops, Bay, Digby Bay, baked in a casserole with herb crumbs 14.95
Scrod, New Bedford, baked with seafood crumbs 12.95
Swordfish, Steak, Florida, grilled with lemon butter 18.95
Trout, Rainbow, Idaho, grilled with lemon butter 13.95
Broiled/Grilled Assorted Dinner (Three different types of fresh fish. Our chef's choice.) 17.95

CRAB & SHRIMP

Grilled Jumbo Shrimp 16.95
Baked Stuffed Jumbo Shrimp 17.95
Shrimp Scampi
(served over linguini) 16.95

CASSEROLES

Seafood Casserole
(Shrimp, Scallops, Crabmeat) 17.95
Lobster Casserole
(Meat of Two Lobsters) 21.95

CLAMBAKE

Hemenway's Fish or Clam Chowder
1-1¹/₄ lb. Lobster, Mussels and Steamers
with Broth and Drawn Butter
House salad with baby shrimp, french fries,
baked potato, rice pilaf, or today's vegetable
..... 21.95

STEAKS

Hemenway's Gourmet Steak (Filet Mignon,
topped w/crabmeat and béarnaise sauce) 18.95

LOBSTERS (BOILED)

Twin Lobsters (1-1¹/₄) (no splitting) 25.95

ALL MAJOR CREDIT
CARDS ACCEPTED

OLD STONE SQUARE, PROVIDENCE
RHODE ISLAND 02903 (401) 351-8570



**Cards
Welcome**

POT AU FEU

"Rhode Island's Best Restaurant"

- RI Monthly 1990 Readers Poll

"Simply extraordinary"

- Gourmet Magazine

Salon

Classic French Elegance - Entrées \$16.00 - \$22.00. Prix fixe offered.

Pot au Feu de la Mer - Lobster, shrimp, scallops, mussels and clams in a hearty broth.

Confit de Canard - Tender crispy duckling presented with a variety of sauces.

Carre d' Agneau Bordelaise - Succulent rack of lamb for two.

Saumon Citron - Fresh Atlantic salmon with a lemon, lime and orange zest butter.

Coquilles St. Jacques Rôti - Grilled select scallops on a chiffonade of sauteed endive.

Suprême de Volaille Grenobloise - Breast of chicken sauteed with lemon, butter, wine and capers.

Escalopes de Veau Lugny - Medallions of veal sauteed with scallops in lobster sauce.

Espadon de la Maison Très Beau - Swordfish marinated in tarragon yogurt then charcoal grilled.

Tournedos au Poivre - Medallions of beef tenderloin grilled with a peppercorn sauce.

Filet Mignon - Charcoal-seared tenderloin of beef served with your choice of sauce.

Lotte Safran - Monkfish sauteed and served with saffron cream sauce.

Sole Dieppoise - Filet of sole poached with fresh shellfish.

BISTRO

Regional specialties from the provinces of France in a relaxed, casual bistro.

| | |
|-------------------------------|------|
| Escargots Bourguignon..... | 6.95 |
| Crêpes du Jour..... | 9.95 |
| Soup a l'Oignon Gratinée..... | 4.95 |
| Pâté Maison..... | 4.95 |
| Mousse de Poisson..... | 6.95 |
| Terrine de Campagne..... | 5.25 |
| Quiche du Jour..... | 6.25 |

| | |
|---|-------|
| Pot au Feu - The quintessential French meal..... | 14.95 |
| Doulet Pommery - Half chicken roasted with mustard..... | 13.95 |
| Boeuf Bourguignon - Beef simmered in burgundy..... | 15.95 |
| Thon Provençale - Tuna inspired by the south of France..... | 16.50 |
| Bouillabaisse - A classic seafood stew from Marseilles..... | 18.95 |
| Choucroute Garnis - An Alsatian feast..... | 13.95 |
| Cassoulet - Country sausages with beans from the southwest..... | 13.50 |
| Steak au Frites - Steak in peppercorn sauce with "frites"..... | 19.25 |



Win a trip for two to Paris
on American Airlines.
Visit Pot au Feu during
June, July or August to enter.



Pot au Feu's menus change daily. Typical offerings are listed above.
Extensive wine list - Reservations accepted in the Salon - Both dining rooms are smoke free.
44 Custom House St., Providence, RI - 273-8953 - Open 7 days - Lunch and Dinner



**Cards
Welcome**

ALL MAJOR CREDIT
CARDS ACCEPTED



Shrimp Cocktail \$7.95
Fried Coconut Shrimp \$5.95
Stuffed Potato Skins \$5.95
Steamed Mussels or Clams \$7.95

Newport Clam Chowder \$3.50 Onion Soup \$3.25 Sherried Lobster Bisque \$5.95

The Salad Bar as an entree, all you can eat. \$10.95
Lobster Salad with onion, celery and greens tossed with a creamy dressing \$12.95
WINDWARD Chicken Salad oriental style on mixed greens and Chinese noodles \$6.75
Chicken Caesar Salad a traditional Caesar with charbroiled chicken. \$6.95 *Petite \$4.95*
Wilted Spinach Salad with swiss cheese, fresh mushrooms, tossed in a hot bacon sherry dressing \$5.95
Three Lettuce Greek Salad with cucumber, red onion, roasted peppers, feta cheese, and a vinaigrette dressing. \$5.95

Served with steak fries.

Smoked Turkey with lettuce.

half pound \$5.95
with cheese \$6.50
with bacon and swiss \$6.95
with bleu cheese \$6.75

Poached Salmon with citrus glaze and rice pilaf \$11.95
Herb Steamed Vegetable Platter \$6.95 **Broiled Chicken** with pesto linguini and steamed broccoli \$9.95

MAIN DISHES

Served with soup or our salad bar, fresh baked dill and rosemary rolls, and your choice of two sauces and two side dishes.

From the Grille

Salmon \$20.95
Swordfish \$19.95
Filet Mignon \$21.95
New York Sirloin \$19.95
Yellow Fin Tuna \$19.95
Breast of Chicken \$14.95
Shrimp and Bacon \$18.95

Newport Traditions

Whole Fresh Lobster
one and one quarter pound,
steamed or broiled Market Price

Roast Prime Ribs of Beef
Petite \$15.95
House Cut \$19.95

Windward Favorites

New England Stuffed Sole
with seafood stuffing \$17.95

Chicken Newport
broiled with avocado, sliced
tomato, and swiss cheese \$16.95

Broiled Scallops
with honey crumb topping \$18.50

Linguini with Clam Sauce
Served with garlic toast \$15.50

**SAUCES,
CONDIMENTS,
BUTTERS,
& SIDE DISHES**

*Hollandaise • Bearnaise • Three Pepper Demi Glaze • Lemon Herb Butter • Four Onion Marmalade
Apple Cranberry Chutney • Scampi Butter • Three Citrus Salsa • Honey Grain Mustard • Madeira Sauce
Baked Potato • Vegetable Rice Pilaf • Sauteed Redskins • Steak Fries • Spinach Stuffed Tomato
Fresh Steamed Broccoli • Cauliflower Au Gratin • Grilled Onions and Mushrooms*

Peppermint Ribbon Pie \$4.25
Strawberry Shortcake \$4.95
New York Cheesecake \$3.95

White or Dark Chocolate Mousse \$4.25
Cherry Cobbler a la mode \$3.50
Chocolate Gooey Cake \$3.25

ALL MAJOR CREDIT
CARDS ACCEPTED



NEWPORT ISLANDER
DOUBLETREE HOTEL

Goat Island, Newport, RI 02840 401-849-2600



Cards Welcome

Modern Japanese Restaurant **ICHIDAI**

303 SOUTH MAIN STREET
PROVIDENCE RHODE ISLAND
tel. 401-453-3660

APPETIZERS

| | | | |
|---|-------------|---|-------------|
| ICHIDAI GYOZA <i>fried meat dumplings, ICHIDAI style</i> | 6.25 | KISUFRI <i>Japanese style smelts</i> | 6.25 |
| KIKASHUMAI <i>our chef's own creation</i> | 5.95 | TAKO-KIMUCHI <i>octopus served with hot and spicy vegetables</i> | 5.50 |

LUNCH BOX

Served with today's Appetizer, Salad, Rice, and Pickles along with the main course of your choice:

| | | | | | |
|--|-------------|--|-------------|---|-------------|
| BEEF TERIYAKI | 7.95 | CHICKEN TERIYAKI | 7.00 | NEGIMAKI <i>thin beef rolled with scallions</i> | 9.50 |
| PORK KATSU <i>cutlets</i> | 7.95 | BEEF KATSU <i>cutlets</i> | 7.95 | CHICKEN KATSU <i>cutlets</i> | 7.50 |
| TEMPURA <i>shrimp, vegetables</i> | 8.50 | KAKI FRY <i>oysters</i> | 7.50 | TEMPURA/SUSHI | 9.50 |

DONBURI

Japanese style rice bowl served with special sauce and your choice of the following:

| | | | | | |
|---------------------------------------|-------------|--|-------------|--------------------------|-------------|
| BEEF DON <i>stir fry</i> | 6.25 | VEGETABLE DON <i>stir fry</i> | 5.25 | TEMPURA DON | 6.95 |
|---------------------------------------|-------------|--|-------------|--------------------------|-------------|

CURRY RICE

Japanese Style Curry Sauce served over rice with you choice of:

| | | | | | |
|-----------------------------------|-------------|--------------------------------------|-------------|--|-------------|
| BEEF <i>stir fry</i> | 6.25 | CHICKEN <i>stir fry</i> | 5.75 | SHRIMP <i>breaded and fried</i> | 6.95 |
|-----------------------------------|-------------|--------------------------------------|-------------|--|-------------|

SOBA, UDON, OR RAMEN NOODLES

served in a broth with your choice of:

| | | | | | |
|--|-------------|-------------------------------|-------------|---|-------------|
| TEMPURA <i>Shrimp & Vegetable</i> | 6.95 | NIKU <i>Beef</i> | 6.25 | SEAFOOD <i>Scallops, shrimp, squid</i> | 6.75 |
|--|-------------|-------------------------------|-------------|---|-------------|

FRIED NOODLES

| | | | | | |
|--|-------------|---|-------------|---------------------------------|-------------|
| NIKU YAKISOBA <i>Beef</i> | 6.25 | TORI YAKISOBA <i>Chicken</i> | 6.25 | VEGETABLE YAKISOBA | 5.95 |
|--|-------------|---|-------------|---------------------------------|-------------|

ENTREES

SEAFOOD

| | | | |
|--|--------------|---|--------------|
| SABA-MISOYAKI <i>mackerel with a miso ginger sauce</i> | 14.95 | SWORDFISH <i>grilled and served in a mirin wine sauce</i> | 15.95 |
| NIPPON-KAI <i>stir-fry shrimp, scallops, squid & vegetables over rice</i> | 16.95 | YAKI-SALMON <i>select salmon sauteed in a mirin wine sauce</i> | 16.95 |

PORK

| | | | |
|--|--------------|---|--------------|
| MA-BO PORK <i>pork and tofu stir-fried in a tobanja sauce over rice</i> | 15.95 | SUBUTA <i>tenderloin sauteed with vegetables; sweet & sour sauce</i> | 15.95 |
|--|--------------|---|--------------|

BEEF

| | | | |
|--|--------------|--|--------------|
| NIKU-NASU <i>stir-fried beef, peppers, and eggplant over rice</i> | 15.95 | HASAMI-AGE <i>eggplant with beef served with a special sauce</i> | 15.95 |
| BEEF KATSU <i>sirloin in a light, sweet miso sauce</i> | 15.95 | MA-BO BEEF <i>beef and tofu stir-fried in a tobanja sauce over rice</i> | 15.95 |
| FILET MIGNON <i>slices in plum wine sauce with wild mushrooms</i> | 17.95 | ICHIDAI STEAK <i>select sirloin served in a plum wine sauce</i> | 16.95 |

CHICKEN

| | | | |
|--|--------------|---|--------------|
| AMAZU <i>served in a light sweet & sour sauce</i> | 13.95 | KATSU <i>dipped in japanese bread crumbs, with light miso sauce</i> | 13.95 |
| TORI-SUKI <i>baked chicken, topped with cheese & bread crumbs</i> | 13.95 | HASAMI-AGE <i>eggplant with chicken, served with a special sauce</i> | 13.95 |

DESSERTS

DESSERT TRAY.....available upon request

Ask your waitperson about our Select Coffees and Teas
as well as our Full Service Bar.



**Cards
Welcome**

ALL MAJOR CREDIT
CARDS ACCEPTED



LEON'S

On the West Side

**166 BROADWAY, PROVIDENCE
273-1055**

STARTERS, FIRST COURSES AND SALADS

LEON'S FAMOUS FRIED SQUID

Tender squid rings, delicately deep fried and topped with Bermuda onion, red roasted peppers, hot cherry peppers, dry vermouth and balsamic vinaigrette. They're too good!

\$7.50

FRESH MOZZARELLA MILANESE STYLE

Fresh mozzarella cheese dipped in a parmesan-parsley egg batter; pan-sauteed in extra virgin olive oil, garnished with roasted peppers and a sundried tomato-anchovy compound butter.

\$6.50

GRILLED MIXED SAUSAGES

With dijonnaise and homemade chutney.

\$8.95

CANNELLINI BEANS

With garlic and extra virgin olive oil served on pesto crostini.

\$4.50

PESTO CHICKEN SALAD

Grilled marinated chicken tenders served on a bed of greens with a variety of garnishes and a balsamic vinaigrette

\$7.95

ORIENTAL CHICKEN SALAD

Grilled marinated chicken tenders served over mixed greens with alfalfa sprouts, toasted almonds, mandarin oranges and a honey ginger dressing.

\$7.95

GRILLED PIZZAS AND CALZONES

You can have these either way - as grilled pizza or as our own special grilled calzone. Oven baked and served with our home made marinara.

FOUR TO CHOOSE FROM: \$6.95 TO \$8.95

MARGHERITA

Marinated tomato, fresh herbs and mozzarella

SPM

Pepperoni, spinach, three cheeses and a little tomato sauce

PESTO

Fresh-made pesto, fresh-sliced tomatoes with mozzarella

WHITE

Extra virgin olive oil anchovies, garlic, fresh herbs, hot pepper flakes with mozzarella

CREATE YOUR OWN PASTA

First, choose Red, White, Aglio I Olio or Pink sauce.

Then, add your favorite ingredients and choose from our daily fresh pasta selections.

• PASTA W/SAUCE ONLY \$6.95

• PASTA W/ 1 ITEM 7.50 • PASTA W/ 2 ITEMS 7.95 • PASTA W/ 3 ITEMS 8.50

• PASTA W/ 4 ITEMS 9.50 • PASTA ALL THE WAY 10.95

ADDITIONS

• Italian sausage • Mushrooms • Eggplant • Grilled chicken • Roasted peppers • Assorted sweet peppers • Broccoli • Zucchini • Asparagus • Hot cherry peppers • Squid

SPECIAL ADDITIONS

• Shrimp \$1.50 each w/ a minimum of 4 • Littlenecks \$1.25 each w/ a minimum of 4 • Sundried Tomatoes - \$1.25 extra

SPECIALTY SANDWICHES & BUILD YOUR OWN BURGERS AVAILABLE

LITTLENECKS GIOVANNI

Necks steamed with pesto, fresh herbs and wine served over linguine.

\$9.95

MEDITERRANEAN CHICKEN

Chicken fingers sauteed with olives, capers and roasted red peppers in a zesty white wine sauce over linguine.

\$9.95

GRILLED BONELESS HALF CHICKEN

Marinated, grilled and then served with the veggie and starch of the day.

\$9.95

GRILLED STEAK OF THE DAY

Ask your server - cooked to order and served with the veggie and starch of the day. 4oz. - 8oz. - 12oz. - 16oz.

MARKET PRICE

GRILLED FISH OF THE DAY

Ask your server - cooked to order and served with the veggie and starch of the day.

MARKET PRICE

VEAL OF THE DAY

Ask your server - whatever looked best - prepared fresh and served with the veggie and starch of the day.

MARKET PRICE

LEON'S FAVORITES

ALL MAJOR CREDIT
CARDS ACCEPTED



**Cards
Welcome**



The Lobster Pot

Since 1929

119-121 Hope Street, Bristol
253-9100

Lunch, Dinner and Cocktails Served Year-Round
Tuesday-Saturday 11:30am-10pm • Sundays 12 noon-9pm
MAJOR CREDIT CARDS ACCEPTED

Raw Bar *(create your own Combinations)*

| | | | | |
|-----------|-----------|--------------|--------------|------------|
| Shrimp | Oysters | Little Necks | Cherrystones | Lobster |
| 2.00 each | 2.00 pair | 1.75 pair | 1.75 pair | 3.00 piece |

Appetizers and Soups

| | | | |
|---|------|---------------------------------------|------|
| Clams Casino | 5.50 | Fried Calamari | 5.25 |
| Oysters Rockefeller | 7.75 | Celery and Olives | 2.75 |
| Scallops wrapped in bacon | 5.75 | Snail Salad | 5.25 |
| Steamers <i>seasoned or plain</i> | 6.75 | Marinated Mushrooms | |
| Steamed Mussels | 5.50 | and Artichoke Hearts | 4.95 |
| Smoked Salmon | 8.25 | Stuffed Mushrooms | 5.00 |
| Fruit in season | | Welsh Rarebit <i>with bacon</i> | 6.25 |
| Escargot | 6.50 | Steak Terriyaki | 5.95 |
| Onion Ring Loaf | 3.95 | Squid Salad | 5.25 |

| | | |
|--------------------|--------------------|-------------------------|
| Quahog Chowder | Lobster Bisque | Baked French Onion Soup |
| 2.00 cup 3.50 bowl | 3.00 cup 5.00 bowl | 3.50 bowl |

Salads

| | Large | Small |
|---|-------|-------|
| Chopped Salad Vinaigrette | 5.00 | 2.50 |
| Caesar | 5.00 | 2.00 |
| Nicoise | 6.75 | 3.75 |
| Fruit Salad Plate <i>(seasonal)</i> | 8.50 | |

Lobster from our own salt water pool *(served: boiled, broiled or grilled)*

| | | | | |
|---------------|-------------------|---------------|-------------------|---------------|
| 1 lb. chicken | 1-1/2 lb. lobster | 2 lb. lobster | 2-1/2 lb. lobster | 3 lb. lobster |
| 14.00 | 21.00 | 26.00 | 31.00 | 37.00 |

Baked Stuffed Fisherman Lobster *Claws removed and stuffed with lobster and scallops* Add 4.50 according to size.

| | |
|-----------------------|-------|
| Lobster Saute | 17.95 |
| Lobster Newburg | 17.95 |
| Lobster Salad | 17.95 |
| Fried Lobster | 17.95 |

| | |
|---|-------|
| Lobster Pot Clam Bake | 19.95 |
| <i>lobster, steamers, potato, sausage, fish and cole slaw</i> | |
| Lobster Salad Sandwich <i>with french fries and cole slaw</i> | 10.95 |
| Bowl of Lobster Stew <i>served with salad</i> | 14.00 |



Seafood Specialties

The Lobster Pot offers a variety of fresh fish daily which can be prepared in the following ways: broiled, grilled, blackened.

| | |
|--|-------|
| Baked Salmon <i>(Norwegian)</i> | 16.50 |
| Baked Scrod | 11.00 |
| Filet of Sole <i>Broiled or Meuniere</i> | 12.00 |
| Baked Stuffed Shrimp | 15.50 |
| Shrimp Foster <i>Tempura shrimp with coconut</i> | 15.50 |
| Baked Shrimp Rockefeller | 16.50 |
| Crabmeat Casserole <i>au gratin Maine crabmeat</i> | 14.50 |
| Crab Cakes <i>Maine crabmeat</i> | 13.95 |
| Broiled Scallops <i>lightly buttered and crumbed</i> | 13.50 |
| Baked Scallops <i>with herb butter, basil and cracker crumbs</i> | 13.50 |
| Scallops Nantucket <i>baked scallops with sherry and cheddar cheese</i> | 14.50 |
| Baked Seafood Casserole <i>a selection of seafood baked with butter and crumbs</i> | 15.95 |
| Sauteed Seafood Casserole | 16.95 |
| <i>Lobster, Scallops and Shrimp sauteed in cream, wine and herbs</i> | |
| Bouillabaisse <i>Seafood stewed in a classic tomato base</i> | 17.95 |

From the Fryer

| | | | | |
|---|----------|---------|-------|--------|
| Shrimp | Scallops | Oysters | Clams | Smelts |
| 15.50 | 13.50 | 13.95 | 13.50 | 9.75 |
| Fisherman's Platter <i>Scallops, Oysters, Clams, Shrimp, Fish, Smelts</i> | | | | |
| 16.75 | | | | |

Dinners are served with Salad, Potato and Vegetable ~ We suggest wine or champagne with your dinner (by the glass or bottle)

Surf and Turf

| | |
|--|-------|
| Petite Filet Mignon and Baked Seafood Casserole | 17.50 |
| Petite Filet Mignon and Lobster <i>sauteed, fried or salad</i> | 18.50 |
| Petite Filet Mignon and One Pound Lobster <i>boiled or broiled</i> | 22.95 |

Weekends

| | |
|--------------------|-------|
| Rack of Lamb | 18.00 |
|--------------------|-------|

Beef - Veal - Poultry

| | | | |
|-----------------------------------|-------|--|-------|
| Filet Mignon* | 17.50 | Grilled Chicken | 11.00 |
| Petite Filet Mignon* | 14.00 | <i>Boneless, Terriyaki or Dijon</i> | |
| Tournedos of Beef-bearnaise | | Chicken Saute | 12.25 |
| | 17.95 | <i>Boneless with mushrooms, butter, wine & herbs</i> | |
| Sirloin Steak* | 15.50 | Chicken Hollandaise | 12.75 |
| Open Sirloin Steak Sandwich | | <i>Boneless with asparagus</i> | |
| | 12.50 | Veal Francaise | 13.75 |
| Chopped Steak | 9.95 | Veal Oscar with lobster | 16.25 |
| Roasted Semi-Boneless Duck | | Veal Provencale | 16.25 |
| | 13.95 | <i>Sauteed with eggplant, tomato, ham, cheese</i> | |
| *Bearnaise Sauce | 1.50 | | |



Cards
Welcome

ALL MAJOR CREDIT
CARDS ACCEPTED



"RI's #1 Take-out Restaurant"



Party or Banquet Menu available.
Private room for functions.

PU-PU PLATTER

A Flaming Hibachi Surrounded by 2 Egg Rolls, 4 Fried Chicken Wings, 4 Fantail Shrimp, 4 Spare Ribs and 4 Fried Wontons

Pu for two 11.50

Pu for three 17.25

Pu for four 23.00

No substitutions please.

APPETIZERS

Egg Rolls (2) 2.40

Fried Chicken Wings (6) 3.10

Island Wings in sauce 4.20

Gold Fingers (10) 4.20

Fantail Shrimp (6) 4.80

Beef Teriyaki (6) 4.80

Spare Ribs (6) 4.80

Boneless Spare Ribs 4.80

Pork Strips (10) 4.80

Fried Wontons (12) 2.60

Shrimp Cocktail (6) 4.80

SPECIAL ENTREES

Gai Poo Lo Mein 13.30

Shrimp and chicken in a crispy batter, sautéed with ham and mixed vegetables over a bed of lo mein egg noodles

Ho Yu Gai Po 6.80

Chunks of tender chicken in crisp egg batter, topped with a rich dark sauce of ham and Chinese vegetables

Subgum Wonton 7.90

Shrimp, lobster meat, chicken and pork flavorfully sautéed with bak toy, pea pods, water chestnuts and mushrooms

Four Happiness 7.70

Jumbo shrimp, sliced tender beef, filet of chicken and roast pork strips sautéed with assorted Chinese vegetables

Seafood Islander 8.90

Lobster meat, shrimp and scallops flavorfully sautéed with fresh Chinese vegetables

Wor Hep Har 8.20

Ten jumbo shrimp wrapped in bacon, pan-fried, topped with a spicy tomato sauce

Islander Chicken 6.80

Tender white filet of chicken and fresh jumbo shrimp sautéed with mixed Chinese vegetables

Lobster Gai Kew 8.90

Chunks of lobster and tender chicken with pea pods, water chestnuts and bak toy vegetable

ALL MAJOR CREDIT
CARDS ACCEPTED

Now featuring summer specials
Vegetable oil used in cholesterol free cooking.
Restaurant & Lounge open daily from 11AM
2318 West Shore Rd., Warwick, RI 738-9861



**Cards
Welcome**

"il Piccolo"

Rated ★★★★★ Rhode Island Monthly - April 1990

APPETIZERS

frutti di mare 7.50

clams, scallops, shrimp, calamari marinated with olive oil, lemon & diced red & yellow peppers served over a bed of greens

lumache Laura 6.25

escargots sautéed with garlic, chopped fresh tomatoes spices, cream & cognac served in mushroom cups

prosciutto e portobello 7.25

grilled portobello mushrooms served over prosciutto with roasted peppers, garlic, fresh herbs and olive oil

vongole alla grappa 7.50

clams in the shell steamed with grappa, tomatoes, onion, peperoncino, garlic & basil

SALADS

tanti colori 6.25

radicchio, arugola, Belgium endive served with red and yellow pepper champagne vinaigrettes

asparagi e verdura 6.50

roasted asparagus over mesclun salad in a warm olive oil & lemon zest vinaigrette

PASTA

risotto pescatore 14.75

Arborio rice with calamari, bay scallops, shrimp & clams in a spicy tomato sauce

tortelloni alle mandorle 12.50

imported Italian tortelloni stuffed with pumpkin served in a cracked almond, sweet basil, cream sauce

gnocchetti verdi ai quattro formaggi 12.50

fresh spinach baby gnocchi served in a gorgonzola, mozzarella parmigiano, mascarpone cheese & walnut sauce

ravioli neri all'aragosta 16.95

black ink ravioli stuffed with lobster & served with chunks of lobster meat in a diced fresh tomatoes, basil, cognac, cream sauce

tagliolini alla bottarga 16.50

Del Verde tagliolini sautéed with garlic, olive oil, lemon zest, fresh parsley & grated Sardinian tuna caviar

capelli d'angelo corallo 15.75

angel hair sautéed with shrimp, baby bay scallops, fresh tomatoes, lemon, saffron & olive oil

ENTREES

piadina con verdura 12.50

mixed Italian greens sautéed with smoked pancetta drizzled with melted blue cheese served over Emilian flat bread

farinata e vegetali 12.50

grilled vegetables presented over an Italian style chickpea crust

cotoletta alle frasche 14.75

veal scaloppine breaded, topped with arugola, diced fresh tomatoes, sweet red onions & seasoned olive oil

calamari Moresco 15.50

roasted whole calamari stuffed with lobster, calamari & herbs in garlic, olive oil & fresh tomato, served with angel hair

salmone "il Moro"

herb-crusted Norwegian salmon & Mesclun salad in a lemon vinaigrette



**Cards
Welcome**

1450 Atwood Ave., Johnston, RI 02919
(401) 421-9843

We accept only The American Express® Card.



Rated ★★★★★ *Rhode Island Monthly* - February 1992

CENTRO TAVOLO

(these dishes are for the "center of the table" - and may be split for two or more)

bruschetta del sud 6.25

Italian bread with roasted-mashed eggplants, tomatoes garlic, olive oil, basil and soft pecorino cheese

focaccia Toscana 8.50

flat Tuscan bread with roasted peppers, shavings of aged ricotta, rosemary and olive oil

uccelletto 9.75

lamb sausage and Italian beans sauteed with herbs and onions served over polenta

pane di patate 8.75

imported wild mushrooms sauteed with roasted garlic and shallots over Umbrian style potato flatbread

VERDURE E INSALATE

ruchetta 5.25

roasted peppers & homemade vinaigrette over arugola

caprese 5.75

slices of homemade mozzarella and fresh tomatoes, with basil, balsamic vinegar and olive oil

verdure miste 5.75

Italian greens sauteed with garlic, walnuts sundried tomatoes and olive oil

PASTA

fettuccine Alghero 17.75

fresh fettuccine sauteed with chunks of lobster meat, tomatoes, basil, in a cognac cream sauce

linguine pepate 14.75

fresh black-pepper linguine sauteed with roasted boneless rabbit, garlic, tomato, herbs, mushrooms, and olive oil

tortellini di zucca 13.50

imported tortellini stuffed with pumpkin in a pesto, fresh tomato, parmigiano, cream sauce

risotto nero 16.50

shrimp calamari Cape Cod bay scallops in a spiced, lemon, tomato sauce served over black ink Arborio rice

ENTREES

merluzzo cuocopazzo 13.75

scrod with a pistachio - horseradish crust sauteed with lemon, fresh tomatoes and olive oil

gamberi giallomare 17.75

grilled shrimp with a saffron lemon cream sauce accompanied by black ink fettuccine

quaglia Ariosto 13.75

quail stuffed with veal and smoked prosciutto, roasted in a sage, garlic sauce served over a nest of angel hair

insalata tiepida 15.50

warm chicken salad with radicchio, Belgium endive romaine, arugola, pistachio nuts, homemade mozzarella in a balsamic-olive oil vinaigrette

nodino Alessio 21.50

grilled veal T-bone with shiitake mushrooms, pine nuts roasted peppers, in a two-mustard, veal sauce

vitello piccariello 16.75

veal scaloppine sauteed with diced eggplants, mushrooms, oregano, tomato and fresh mozzarella

vitello e lenticchie 18.50

veal scaloppine sauteed with wild mushrooms in a herb shallot marsala sauce served with Catalan style lentils

762 Hope Street, Providence, RI 02906

(401) 421-4114

MC, VISA, AMEX



15 POINT ROAD RESTAURANT

A WATERFRONT AMERICAN BISTRO

15 Point Road, Portsmouth, RI

(401) 683-3138

Tuesday thru Thursday 5 p.m. - 9 p.m.

Friday and Saturday 5 p.m. - 10 p.m.

Sunday 2 p.m. - 9 p.m.

Closed January

APPETIZERS

| | |
|---|---------|
| SEAFOOD BISQUE | \$3.95 |
| NEW ENGLAND CLAM CHOWDER | 2.25 |
| SHRIMP COCKTAIL | 6.75 |
| STEAMED LITTLE NECKS <i>Steamed with white wine, garlic and herbs.</i> | 4.95 |
| STEAMED LITTLE NECKS PERI-PERI <i>Steamed with white wine, garlic, chourico, pepperoncini, black olives, peppers and onions.</i> | 5.95 |
| STEAMED MUSSELS <i>Steamed with white wine, garlic and herbs.</i> | 4.50 |
| LITTLE NECKS ON THE HALF SHELL | .65 ea. |

SIGNATURE SPECIALS

| | |
|---|-------|
| MOUNT HOPE LOBSTER PIE <i>Lobster meat in a delicate sauce topped with a puff pastry.</i> | 15.75 |
| POINT ROAD SEAFOOD SUPREME <i>Lobster, crabmeat, shrimp and sea scallops baked in a sauce veloute' supreme.</i> | 14.95 |
| SOLE SARAFINO <i>Sauteed sole with fresh tomatoes, green onions, mushrooms, shrimp and white wine.</i> | 10.95 |
| SCHROD NANTUCKET <i>Baked schrod in a cream sauce with green onions, red pepper, mushrooms, almonds, crabmeat and white wine.</i> | 10.95 |
| COD MEDITERRANEAN <i>Cod sauteed and finished with a sauce of pepperoncini, capers, black olives, red pepper, green onions, garlic and white wine.</i> | 10.95 |
| SOLE BONA VISTA <i>Sole with a crabmeat stuffing and topped with a mornay sauce garnished with shrimp.</i> | 12.95 |
| VEAL SAKONNET <i>Sauteed veal with green onions, mushrooms and white wine.</i> | 12.95 |
| CHICKEN NANAQUAKET <i>Sauteed chicken breast with apples, celery, lingonberries, walnuts and apple liqueur.</i> | 11.25 |
| STEAK DIANA <i>Medallions of tenderloin sauteed and served with a mushroom sauce.</i> | 14.95 |

FRESH PASTA

| | |
|--|-------|
| SEAFOOD COMPTON BAY <i>Shrimp, scallops, little necks and mussels sauteed and served with a marinara sauce.</i> | 13.95 |
| SCALLOPS BLOCK ISLAND <i>Scallops sauteed with white wine, tomatoes, green onions, mushrooms and garlic.</i> | 12.95 |
| KING AND PRINCE <i>Lobster meat and medallions of veal in a sherry cream sauce.</i> | 15.95 |
| CHICKEN NORMANDY <i>Sauteed chicken with mushrooms, broccoli, white wine and a pesto cream sauce.</i> | 12.50 |

CHAR-GRILLED SPECIALS

| | |
|---|-------|
| NEW YORK SIRLOIN STEAK <i>Well trimmed.</i> | 14.95 |
| FILET MIGNON <i>Plump and tender with a mushroom or boursin sauce.</i> | 14.95 |
| LAMB CHOPS <i>Three domestic loin chops.</i> | 15.95 |

NEW ENGLAND FAVORITES

| | |
|--|-------|
| FRESH NEW ENGLAND SCHROD <i>Broiled or baked in lemon butter and wine with a crumb topping.</i> | 9.95 |
| FRESH NATIVE SEA SCALLOPS <i>Baked in wine and a butter crumb topping.</i> | 11.25 |
| BAKED STUFFED SHRIMP <i>Large shrimp with a lightly seasoned crumb stuffing served with drawn butter.</i> | 13.50 |

All seafood subject to availability.

Parties of six or more will have a 15% gratuity added to the bill.

Cigar and pipe smoking is not allowed in the restaurant.

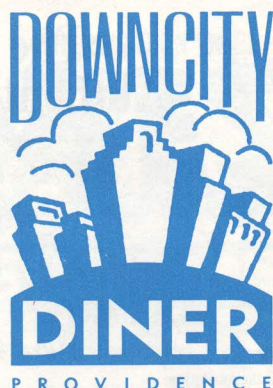
Visa and Mastercard only credit cards accepted.
Gift certificates available.

Complete prix fixe dinner served Tuesday, Wednesday, Thursday and Sunday. \$15.00 plus tax and tip.
Our new lounge is open for appetizers, desserts and drinks nightly.



**Cards
Welcome**

ALL MAJOR CREDIT
CARDS ACCEPTED



**3 COURSE
DINNER
\$10**



FIRST COURSE

Crab & Shrimp Gumbo

Mexican Cheese Fondue with soft flour tortillas

Codfish Fritters with pineapple salsa

Tapas Plate-marinated eggplant, mushrooms, roasted peppers and spanish cheese

Squid, pan-fried with lemon, garlic and hot peppers

Wild Mushroom & Goat Cheese Strudel

SECOND COURSE

Mixed Green Salad with sweet celery seed or black pepper romano dressing

Assorted Breads

THIRD COURSE

Jamaican Meat Pie

Grilled London Broil with Cajun Hollandaise

Turkey & Sweet Potato Croquettes with cranberry-jalapeno salsa

Roast Pork Loin with tamarind sauce

Jamaican Jerk Chicken with coconut sauce

Crab Cakes with salsa

Red Snapper with spinach, lime and sour cream

Tortellini with mushrooms and sun-dried tomatoes

Chicken, Walnut & Prosciutto Ravioli with pesto

Penne with smoked salmon and capers



The above is a sample of offerings on our changing weekly menu.

Please call **331.9217** to find out what we're serving this week. Reservations suggested.

Dinner Wed-Sat 5:30-10pm **Brunch** Sat & Sun 9am-2:30pm **Breakfast & Lunch** daily 7am-2pm

DOWNCITY DINER 151 WEYBOSSET STREET, PROVIDENCE, RI 02903 401.331.9217



The very freshest in Authentic Japanese Cuisine

265 Atwells Avenue • Federal Hill
Providence, RI 02903
(401) 831-3550

A LA CARTE

| | | | | | |
|--------|--|------|--------|---|------|
| みそ汁 | Miso Soup | 1.60 | わかめサラダ | Wakame Salad..... | 3.95 |
| | Traditional soy bean soup with tofu, scallion and shitake mushroom | | | Sea spinach with ponzu (citrus juice & soy sauce) | |
| 天ぷら | Tempura..... | 5.95 | ねぎ巻 | Negimaki..... | 5.95 |
| | Deep fried shrimp and vegetables served with tempura sauce | | | Sliced beef rolled with scallions and broiled with teriyaki sauce | |
| 焼ヒリ | Yakitori..... | 3.95 | ぎょうざ | Gyoza..... | 3.95 |
| | Skewered chicken in teriyaki sauce | | | Japanese-style dumplings served with a spicy sauce | |
| とんかつ | Ton-Katsu | 3.95 | とり唐揚げ | Tori Kara-Age | 4.75 |
| | Breaded deep-fried pork cutlet with our special sauce | | | Deep fried marinated chicken Japanese-style | |
| 揚げ出し豆腐 | Age-Tofu | 3.95 | さしみ | Sashimi..... | 7.50 |
| | Deep fried bean curd with special sauce | | | Assorted slices of raw fish | |

TERIYAKI

Glaze-grilled Japanese style in teriyaki sauce
(sweet rice wine and soy sauce)

| | | |
|---------|--|------|
| 牛肉焼 | Beef Teriyaki..... | 5.95 |
| 魚焼 | Fish Teriyaki | 4.95 |
| 豚しょうが焼 | Pork Shogayaki | 3.95 |
| | Sliced pork sauteed with a special spicy ginger sauce | |
| かじり秋ウロ焼 | Swordfish Teriyaki | 6.95 |
| | Fresh swordfish steak with teriyaki sauce or butter sauce | |
| チキン焼 | Chicken Teriyaki | 4.95 |
| 野菜焼 | Vegetable Teriyaki..... | 3.95 |
| さけ焼 | Salmon Teriyaki | 4.95 |
| | Fresh salmon broiled with teriyaki sauce or ginger sauce | |
| えび焼 | Shrimp Teriyaki..... | 4.75 |
| | Broiled shrimp with snow peas glazed in teriyaki sauce | |
| 帆立貝焼 | Scallops Teriyaki..... | 4.50 |
| | Tender, juicy scallops with snow peas glazed in teriyaki sauce | |

DON-MONO

Tasty and hearty, cooked to order Japanese style,
and served over rice

| | | |
|-----|---|------|
| かつ丼 | Katsu-don | 5.75 |
| | Japanese-style omelet with deep fried pork and vegetables cooked in a flavorful sauce. | |
| 天丼 | Ten-don..... | 4.95 |
| | Succulent shrimp and vegetable tempura topped with the chef's special broth. | |
| 親子丼 | Oyako-don..... | 4.95 |
| | Japanese-style omelet with chicken and mushrooms in a flavorful sauce. | |
| 牛丼 | Beef-don | 5.95 |
| | Sauteed beef and onions cooked in teriyaki sauce. | |
| うなぎ | Unagi-Ju | 5.90 |
| | Broiled Japanese eel served over a bed of rice. | |

SUSHI

| | | | | | |
|-----|-------------------------------|------|----------|---|------|
| | Nigiri (two pieces per order) | | | Rolls (wrapped in vinegared rice, seaweed, and sesame seed) | |
| えび | Ebi (Shrimp)..... | 2.60 | カリフォルニア巻 | California Roll Avocado, Fresh Crab & Cucumber.. | 4.50 |
| さけ | Sake (Salmon) | 3.00 | 飯火巻 | Tuna Roll | 4.00 |
| まぐろ | Maguro (Tuna) | 3.00 | はまち巻 | Yellowtail Roll | 4.00 |
| はまち | Hamachi (Yellowtail) | 3.00 | うなぎ巻 | Eel Roll | 4.50 |
| たこ | Tako (Octopus)..... | 2.95 | さけ巻 | Salmon Roll | 4.00 |
| うに | Uni (Sea Urchin) | 3.50 | かっぱ巻 | Cucumber Roll..... | 3.50 |

NABEMONO

Served with rice for two people

| | | | | | |
|--------|---|-------|-----|---|-------|
| すき焼 | Sukiyaki..... | 24.00 | 寄せ鍋 | Yosenabe | 22.00 |
| | Top prime rib of beef, a variety of vegetables, and tofu cooked in sukiyaki sauce. | | | Assorted seafood, chicken, vegetables, and tofu cooked in mild sauce with noodles in fish broth. | |
| しゃぶしゃぶ | Shabu-Shabu..... | 24.00 | 海鮮鍋 | Kaizoku-Nabe | 25.00 |
| | Thinly sliced beef with vegetables, tofu, and noodles served with sesame sauce. | | | Lobster, shrimp, and other assorted seafood cooked with vegetables and noodles in miso sauce. | |

Sake, a variety of Japanese beer, plum wine and more served.



"PUT SOME SOUTH IN YOUR MOUTH!"

STARTIN' OUT RIGHT

OUR LEGENDARY CHILI

slow-cooked and seasoned right,
with chunks of hand-cut top round beef

sampler.....,99
half-pint.....1.95
pint.....3.50

whole quart.....6.50
ya gotta have cheese n onions......35

SOUP OF THE DAY.....1.95

BUFFALO WINGS

clipped from tiny buffalo, deep fried, and dipped
in our own fiery sauce, with bleu cheese and
celery sticks.....3.95

WES' NACHOS

with a whole mess of melted cheese,
tangy salsa, and jalapeno peppers.....3.50

HONCHO NACHOS

Wes'nachos with our famous chili
and some sour cream.....4.50

MOZZARELLA STICKS

they ain't southern but they're darn good -
served with homemade marinara sauce.....3.95

WES' MUNCHIE PLATTER

four Buffalo wings, three Mozzarella sticks,
Wes' BBQ chips, and a partridge in a
pear tree.....4.25

ST. LOUIS SAMPLER

a half-portion of our tender, top-of-the-line
ribs.....5.50

POTATO SKINS

with real bacon and melted
cheddar cheese.....3.95

we fry in cholesterol-free canola oil

RIBS BY THE PIECE

1/4 SLAB 4.....4.99
1/2 SLAB 8.....9.95
SLAB 12.....14.95
PAIL 16.....19.95
BUCKET 24.....28.95
BUSHEL 40.....44.95

A LITTLE ON THE SIDE

WES' BBQ CHIPS

what french fries wanna be
when they grow up.....2.25

BEER BATTER ONION RINGS

homemade and delicious.....2.75

TOSSED GARDEN SALAD.....1.25

BAKED POTATO.....1.25

CHICKEN BY THE PIECE

1/4.....2.95
1/2.....5.75
3/4.....7.50

WHOLE BIRD.....9.50

PAIL (1 & 1/2).....11.50

BUCKET (TWO).....13.50

BUSHEL (FOUR).....25.00

comes with sliced bread and your
choice of hot or mild BBQ sauce

SANDWICHES

CHOPPED BARBECUE.....2.95

BEEF.....3.95

HAM.....2.75

GRILLED BONELESS CHICKEN BREAST

barbecue style or just plain grilled and
served with honey mustard sauce.....3.75

WES BURGER

6 ounces of lean ground beef barbecue
dipped or as is, on a fresh bulky roll.....3.75
with Wes' BBQ chips.....4.75

comes with cole slaw and
Wes' hot or mild sauce

DINNERS

your choice of: ribs, chicken, beef,
chopped BBQ, ham or pork chops with
Wes' hot or mild BBQ sauce

DINNER

a regular size portion of meat for the
not-so-hungry or young'uns.

pick one meat of your choice.....4.95

PLATTER

a large portion of meat for barbecue
lovers. pick one meat.....7.50

FINGER SUCKER

Wes' famous combination platter.

pick two meats.....7.50

KANSAS CITY PLATTER

order this one and you'll never leave
hungry. pick three meats.....10.25

SHOW ME PLATTER

this'll show ya'll what Missouri-style
is all about. pick four meats.....11.50

ST. LOUIS BABY RIBS PLATTER

Wes' top-of-the-line, low-fat ribs

"imported" from the Midwest.....12.25

ROASTED PIG PLATTER

Missouri-style barbecued pigs selected
from local farms.....9.50

ROASTED LAMB PLATTER

Missouri-style barbecued
leg of lamb, seasoned with garlic
and pepper.....9.50

LOUISIANA KABOBS

flame grilled with garden vegetables in
spicy cajun seasonings-served with
salad over rice..

top round beef.....5.95

chicken, tenderloin.....5.75

comes with cole slaw, BBQ beans,
corn bread and butter
(sorry, no duplications on meats.)

Daily Luncheon Specials

Catering Available
for All Occassions

VISA, MASTERCARD
& DISCOVER

**ONE ROBAR PLAZA - OLNEYVILLE
PROVIDENCE
421-9090**

Broadway to Olneyville -
left at Car Wash -
left on Dyke Street.

388 Wickenden Street
(at Hope Street)
Providence, RI 02903



Phone: 454-3920
Fax: 454-7914

WOOD GRILLED PIZZA

with organic tomato, fresh mozzarella and fresh basil

SALADS & APPETIZERS

- Five taste noodles with roasted eggplant...\$4.00
- Quinoa with spring vegetables, fresh herbs & hazelnuts...\$4.00
- Authentic Blue Ribbon chili (vegetarian) with golden corn bread...cup \$3.50...bowl \$4.50
- French lentil salad with roasted peppers and feta cheese...\$4.00
- Hiziki with julienne vegetables & tofu sesame cream...\$4.00
- An assortment of fresh seasonal berries and fruits with Almond cream...\$4.50
- Southwestern chicken salad with green chilies, jicama and cilantro...\$6.25

SANDWICHES

- Vegetarian BBQ with wood grilled seitan - served with red & green coleslaw...\$4.75
- Roasted Eggplant, greens, goat's cheese & sundried tomato puree...\$4.75
- Grilled Tempeh reuben with red onion confit, sauerkraut & regular or non-dairy cheese...\$5.00
- Houmous with Taboulleh in homemade sesame pita...\$4.50
- Deep Sea Tuna (dolphin safe) with greens, tomato & cucumber...\$4.50
- Roasted Fresh Turkey Breast with greens, tomato & fresh herb mayo...\$5.75
- Southwestern Chicken Salad with greens, tomato and fresh herb mayo...\$6.25
- Avocado, spouts, tomato & watercress with cilantro vinaigrette...\$4.25

ENTREES

- Spaghetti Sicilian style with tomato, basil & almond pesto...\$7.50
- Orechiette with Steve's organic greens, ricotta and pine nuts...\$8.00
- Moroccan couscous with 7 vegetables
with grilled chicken...\$9.50 with crisp tempeh...\$8.50
- Oriental Stir fry with crisp Tempeh over rice or udon noodles...\$7.50
- Oriental Stir fry with sesame Chicken over rice or udon noodles...\$8.50
- Wood grilled free range Chicken salad with curry dressing...\$6.50
- Wood grilled free range Chicken tandoori style with basmati rice pilaf & fruit chutney...\$8.50
- Fresh Fish - Ask about our daily selection!
- Good Ole Burger (vegetarian) with lettuce, tomato and red onion relish...\$5.00
- Wood Grilled Pizza with organic tomato, fresh mozzarella and fresh basil...\$5.50

BAKERY

- See our display of naturally leavened old country breads from our brick oven!!!
- Naturally Leavened Bagels...85¢ Naturally Leavened Focaccia...\$1.50
- Muffins, Scones & Cookies...\$1.25

DESSERTS

- Semolina Torte with Sweet & Tart Cherry Sauce (Wheat Free)...\$3.50
- West Indian Sweet Potato Pie...\$3.50 Pecan & Chestnut Tart...\$3.50
- Carrot Cake (Wheat Free)...\$3.00 Blueberry Bread Pudding with vanilla bean sauce...\$3.00
- Rice and Coconut Milk Pudding...\$2.75



**Cards
Welcome**

This is representative of our menu —
we have blackboard specials daily

ALL MAJOR CREDIT
CARDS ACCEPTED

IN·PROV

TAPAS · ROTISSERIE & BAR

TAPAS ♦ STARTERS

| | |
|---|-------|
| Maine Lobster and Corn Chowder | 4.50 |
| Fried Squid Rings with Chipotle Pepper Mayonnaise | 5.95 |
| Happy Shrimp Rolls with Thai Dipping Sauce | 5.95 |
| Roasted Garlic & Smoked Chicken Tamale with Enchilada Sauce | 5.75 |
| Wild Mushrooms in an Asian Sauté over Grilled Bread | 5.95 |
| Bento Box (Sampler For Two) Rare Peppered Tenderloin with Tapenade, Fire Sticks, Sesame Noodle Salad and Grilled Marinated Shrimp with Cilantro and Lime | 14.95 |
| Blue Corn Tortillas and Guacomole | 4.50 |

SALAD

| | |
|---|------|
| Sliced Ripe Tomatoes with Grilled Vidalia Onions and Aged Balsamic Vinaigrette | 3.95 |
| Caesar Salad with Grilled Lemon Chicken, Sundried Tomatoes and Seasoned Croutons | 6.50 |
| Maine Crabmeat and Asparagus Salad on Mixed Greens with Champagne Vinaigrette | 8.95 |

PIZZA

| | |
|---|------|
| Goat Cheese, Grilled Asparagus and Sundried Tomato with Roasted Tomato Sauce | 8.50 |
| My Wife's Eggplant Pizza with Fresh Basil, and Three Cheeses | 8.50 |
| In-Prov's Own Shiitake Mushroom & Chicken Sausage with Red and Yellow Peppers | 8.95 |

PASTA

| | |
|--|-------|
| Swordfish Lomein - Stir Fried Swordfish with Mushrooms, Broccoli, Sweet Peppers, Carrots and Snow Peas | 10.95 |
| Penne with Garlic Shrimp, Tasso Ham, Oven Dried Tomatoes, Pine Nuts and Fresh Mozzarella | 11.95 |
| Green Chile Ravioli with Sweet Corn, Grilled Chicken, Scallions and Roasted Peppers in a Sauce of Three Cheeses | 10.75 |

THE GRILL AND BEYOND

| | |
|---|-------|
| Rotisserie Duck with Black Currant Ginger Sauce | 14.50 |
| Stuffed Breast of Chicken with Smoked Gouda, Asparagus & Sundried Tomatoes with Roasted Pepper Aioli | 12.50 |
| Three Citrus, Oregano Marinated Grilled Swordfish with Pineapple Salsa | 15.95 |
| Roasted Norwegian Salmon with Mixed Crushed Peppercorns and Sesame Seed Crust | 15.95 |
| Veal Scallopine with a Smoked Shrimp, Chive Cream Sauce | 16.50 |
| Grilled Beef Tenderloin with Green Onion Horseradish Glaze | 16.50 |
| Grilled Mustard Coated Rib Eye Steak | 16.95 |

- ♦ Please Refrain from Pipe and Cigar Smoking ♦ Gift Certificates Available In Any Denomination ♦
♦ All Menu Items Available To Go ♦ 18% Gratuity Will Be Added for Parties of Six or More ♦
♦ We Will Be Happy to Cater Any of Your Office Functions, Meetings or Receptions ♦

ALL MAJOR CREDIT
CARDS ACCEPTED

FLEET CENTER • 50 KENNEDY PLAZA
PROVIDENCE, RHODE ISLAND 02903 • (401) 351-8770



**Cards
Welcome**



"YOUR PLACE FOR RIBS"

Ribs Rings

Our famous french fried onion rings.

Half Loaf ... 2.45

Full Loaf ... 3.45

Shrimp Scampi 6.95

Jumbo shrimp baked in our zesty garlic and butter sauce.

Shrimp Cocktail 6.50

Jumbo shrimp chilled and served on a bed of lettuce.

Barbecued Shrimp (or Cajun) 6.50

Large jumbo shrimp butterflied and grilled with barbecue sauce.

Clams Casino 4.50

Fresh opened cherrystones topped with our seasoned recipe and bacon.

Calamari 5.50

Tender squid rings deep fried and topped with hot pepper rings.

Stuffed Quahaug 3.95

Clam shells stuffed with clams and seafood stuffing.

Snail Salad 5.95

Thinly sliced snails, marinated Italian style over a bed of lettuce.

Stuffed Mushrooms 3.25

Baked mushroom caps stuffed with our seafood stuffing.

Chicken Fingers 3.95

Tender white meat, deep fried and served with our marinara sauce.

Chicken Wings 2.95

Broiled with a teriyaki sauce, cajun or grilled with barbecue sauce.

Jumbo Ravioli 3.25

Round cheese ravioli, deep fried and served with our marinara sauce.

Mozzarella Sticks 3.95

Lightly breaded, deep fried and served with our marinara sauce.

Potato Skins 3.75

Loaded with melted cheddar cheese and bacon bits with sour cream.

Appetizer Combo 4.95

2 Chicken fingers, 2 mozzarella sticks, 2 potato skins, 2 jumbo ravioli.

Served with our marinara sauce and sour cream.

Chili 3.25

A crock of choice meats with beans in our own sauce and seasonings.

Dinner

Barbecued Baby Back Ribs Luncheon 7.50

Our ribs are specially selected and prepared daily

with our original recipe and barbecued with

our zesty barbecue sauce.

Dinner 12.25

Banquet 15.95

Barbecued Chicken & Ribs 9.95

Chicken and our famed ribs barbecued together. Served with potato and vegetable. (All white meat .50 extra)

Barbecued Shrimp & Ribs 11.95

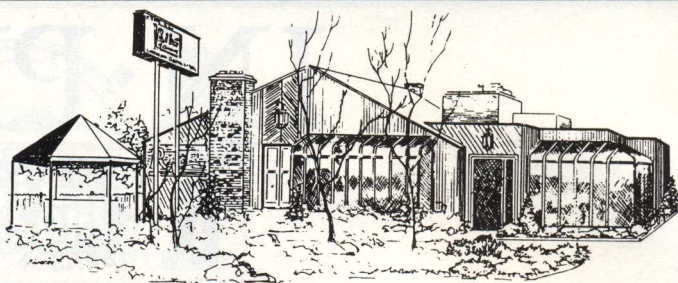
Jumbo shrimp barbecued alongside our great ribs. Served with potato and vegetable.

Barbecued Ribs & Stuffed Shrimp 11.95

Two baked stuffed jumbo shrimp with our noted barbecued baby back ribs. Served with potato and vegetable.

Chili and Ribs 9.95

A crock of choice meats with beans in our own sauce, with seasoning, and of course, our famous barbecued ribs.



Bring together a grilled filet mignon, a baked stuff shrimp, a barbecued chicken breast, a stuffed mushroom, and of course, our famous barbecued ribs for a taste of:

Ribs & Company

Served with potato or vegetable

... 13.95

Surf and Turf 12.95

A grilled tenderloin filet and two jumbo stuffed shrimp.

Served with potato and vegetable.

New York Sirloin King 15.95

All steaks are U.S.D.A. choice, selected and prepared

by our chefs and grilled for your enjoyment.

Served with potato and vegetable.

Queen 12.95

Prince 9.95

Mama add 1.00

Papa add 2.25

Tenderloin Tidbits 10.95

Tender chunks of marinated beef tenderloins broiled with tomatoes, onions and mushrooms in their own juices, with potato.

Baked Stuffed Shrimp 11.95

Jumbo shrimp stuffed with our own seafood stuffing. Served with potato and vegetable.

Broiled Scallops 9.50

Tender bay scallops in a special herb seasoning, laced with a wine and butter sauce. Served with potato and vegetable.

Broiled Swordfish Steak 10.95

Either broiled with wine, butter and herb seasoning or blackened cajun style, hot and spicy. Served with potato and vegetable.

Baked Scrod 6.95

Boston Scrod laced with a butter and wine then sprinkled with our special seasonings. Served with potato and vegetable.

Veal Marsala 9.95

Sauteed in a light marsala wine sauce with mushrooms.

Served with linguine.

Veal Italiano 10.95

Sauteed with peppers, mushrooms, onions and our own marinara sauce. Served with linguine.

Fettuccine Alfredo 6.95

Egg noodles tossed with a rich creamy Alfredo sauce.

Served with a dinner salad.

Stuffed Manicotti 5.50

Stuffed manicotti, covered with provolone cheese and baked with our own marinara sauce. Served with a dinner salad.

Chicken Cordon Bleu 6.95

Plump, juicy boneless breast of chicken stuffed with imported ham and Swiss cheese, baked until golden brown and covered with our mushroom sauce. Served with potato and vegetable.

Barbecued Chicken 6.25

Half chicken barbecued in our zesty sauce, or broiled. Served with potato, vegetable and cranberry sauce. (All white meat .50 extra)

Chicken Parmesan 7.95

Tender breast of chicken seasoned with Italian herbs. Served with baked manicotti and a dinner salad.

Cajun Chicken 8.95

Breast cutlet grilled with cajun spices covered with a light sauce.

Served over a bed of rice with a dinner salad.

Drive-Thru Window Open Daily

4:00 PM - 9:00 PM Monday - Thursday 3:00 PM - 10:00 Friday

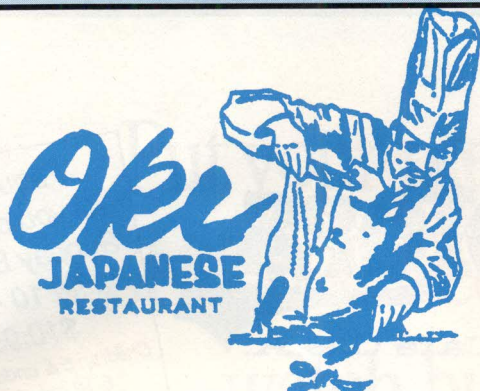
12:00 Noon - 10:00 PM Saturday 12:00 Noon - 9:00 PM Sunday



1383 Atwood Avenue, Johnston, RI

(401) 944-5432

*Reserve our Oak Room for your special function.
We can accommodate groups up to 60.*



**1270 MINERAL SPRING AVENUE
NORTH PROVIDENCE, RI
728-7970**

| | |
|-------------------|--------------|
| Monday - Thursday | 5 PM - 10 PM |
| Friday & Saturday | 5 PM - 11 PM |
| Sunday | 4 PM - 9 PM |

Hibachi Style Table Cooking

OKI COMBINATION SPECIAL

For the heartier appetite, this dinner features sirloin strip steak and Hibachi Chicken combination, Hibachi Shrimp Flambe appetizer, Japanese onion soup, and Oki salad bowl, vegetables, rice, and tea.

17.95

HIBACHI CHICKEN

Mouth-watering chicken served with Hibachi Shrimp Flambe appetizer you dip in special Oki ginger and mustard sauces, a clear broth onion ala Japanese soup, plus Oki salad bowl with our own secret Japanese ginger dressing.

12.50

HIBACHI SCALLOPS

Succulent scallops cooked at your Teppan Table, a taste delight! Served with Hibachi Shrimp Flambe appetizer, clear broth Japanese onion soup and Oki salad bowl.

15.95

HIBACHI SWORDFISH

A taste delight you'll want to try again and again, served with Shrimp Flambe appetizer, Japanese onion soup, Oki salad bowl, vegetables, green tea, and rice.

15.95

SHRIMP FLAMBE

You've never really tasted how good shrimp can be until you've tasted Oki's Shrimp Flambe, served with clear broth onion ala Japanese soup as well as Oki salad bowl with our own secret Japanese ginger dressing.

15.95

HIBACHI STEAK

The finest beef Oki chefs can find prepared delectably at your Teppan Table. Served with Hibachi Shrimp Flambe appetizer you dip in specially prepared Oki ginger and mustard sauces, a clear broth onion ala Japanese soup, plus Oki salad bowl with our own secret Japanese ginger dressing.

15.95

HIBACHI FILET MIGNON

We dare you to compare this steak with any you've eaten before... hand selected and properly aged, it is truly the finest beef you can eat. It too is served with Hibachi shrimp Flambe Appetizer, clear broth Japanese Onion soup and Oki Salad Bowl.

17.95

Traditional Japanese Cuisine

| | |
|--|-------|
| CHICKEN TERIYAKI..... | 12.50 |
| Marinated in Teriyaki Sauce | |
| BEEF TERIYAKI..... | 15.50 |
| Marinated in Teriyaki Sauce | |
| TEMPURA..... | 13.95 |
| Assorted deep-fried shrimp and vegetables in season with Tempura Sauce | |
| SHRIMP DINNER..... | 15.95 |
| Saute with special sauce | |
| YAKIZAKANA..... | 15.95 |
| Grilled Salmon with special sauce | |
| SWORDFISH..... | 15.95 |
| Grilled with Teriyaki Sauce | |
| GYU-KATSU..... | 15.95 |
| Deep fried beef cutlets with special sauce | |
| CHICKEN-KATSU..... | 12.95 |
| Deep fried chicken cutlets with special sauce | |

Sushi Dinners

| | |
|---|-------|
| NIGIRI SUSHI A..... | 15.00 |
| Served with soup | |
| NIGIRI SUSHI B..... | 12.00 |
| Served with soup | |
| UNA-JU..... | 12.00 |
| Seasoned Eel served on a bed of rice | |
| HOSOMAKI..... | 12.00 |
| Cucumber, Tuna and Radish Pickle, Kani, all prepared in seaweed rolls also served with soup | |
| CHIRASHI SUSHI..... | 13.00 |
| Assortment of fresh, sliced fish on seasoned rice | |
| SASHIMI DINNER..... | 16.00 |
| Assorted Raw Fish | |
| TEMAKI COMBINATION..... | 14.00 |
| Tuna, Eel, Yellowtail, Cucumber, Oshinko | |
| SUSHI & SASHIMI COMBINATION..... | 16.50 |

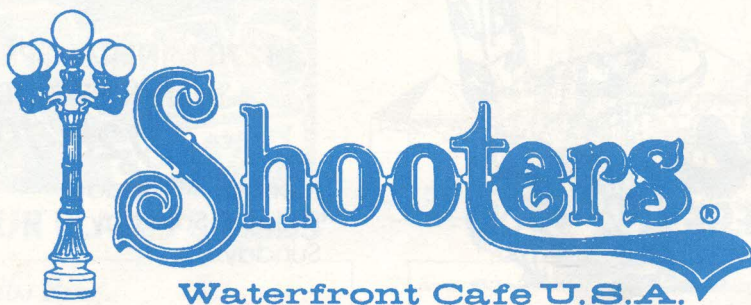
Sushi A La Carte Available at our Sushi Bar

ALL MAJOR CREDIT
CARDS ACCEPTED

FINALLY,
A GREAT JAPANESE PRODUCT
MADE IN AMERICA.



Great
Contemporary
Food in a
Casual
Waterfront
Setting.



Fabulous
All you can eat
Sunday Brunch
Buffet 10 - 2 pm
\$10.95
Children 5 & under FREE
6-12 only \$4.95

Dinners...

SPIT ROASTED CHICKEN. 1/2 TENDER YOUNG CHICKEN "SLOW" ROTISSERIE ROASTED, BASTED IN ITS OWN JUICES ...8.95

TERYAKI CHICKEN. TERYAKI MARINATED BREAST, CHARBROILED ...8.95

CHICKEN CORDON BLEU. CHICKEN BREAST STUFFED WITH HAM & SWISS CHEESE & COVERED WITH A SPECIAL SAUCE ...8.95

CHICKEN MARSALA. BONELESS BREAST SAUTEED IN MARSALA WINE SAUCE WITH FETTUCCINE ...8.95

CHICKEN PARMIGIANA. BREADED BREAST, SAUTEED IN MARINARA SAUCE TOPPED WITH MELTED MOZZARELLA CHEESE, SERVED WITH FETTUCCINE ...7.95

CHICKEN SCALLOPIN. THIN SLICES OF CHICKEN BREAST SAUTEED IN WHITE WINE AND LEMON, SERVED IN ITS OWN JUICES WITH CAPERS & MUSHROOMS ...8.95

NEW YORK STRIP STEAK. 12 OUNCES, CENTER CUT, "CHARBROILED TO ORDER"14.95

FILET MIGNON. 8 OUNCES CHARBROILED TO YOUR LIKING ...14.95

PRIME RIB. "WHILE IT LASTS" SLICED TO ORDER (LARGER CUTS AVAIL.) 10 OZ....12.95 12OZ....13.95

PRIME & SCAMPI. 8 OUNCES OF PRIME RIB, SLICED TO ORDER WITH JUMBO SHRIMP SAUTEED IN GARLIC BUTTER & FRESH LEMON ...14.95

BARBEQUED RIBS. OUR FAMOUS BARBEQUED PORK RIBS IN OUR OWN ZESTY SAUCE ...12.95

FISH N' CHIPS. FILET OF SOLE, DEEP FRIED WITH CURLY FRIES7.95

STUFFED FLOUNDER. STUFFED WITH CRABMEAT DRESSING, STEAMBROILED TO PERFECTION ...10.95

SHRIMP SCAMPI. JUMBO SHRIMP SAUTEED IN GARLIC BUTTER & LEMON OVER FETTUCCINE ...12.95

SEAFOOD COMBO PLATTER. SEA SCALLOPS, SHRIMP & DAY FISH STEAMBROILED OR DEEP FRIED GOLDEN ...13.95

FRIED SHRIMP. JUMBO SHRIMP BREADED & FRIED GOLDEN BROWN ...12.95

Pasta...

FETTUCCINE ALFREDO. IN A CREAMY PARMESAN CHEESE SAUCE ...7.95

FETTUCCINE SEAFOOD ALFREDO. SEA SCALLOPS, SHRIMP & CRABMEAT OVER FETTUCCINE ALFREDO ...13.95

FETTUCCINE & SHRIMP MARINARA. SHRIMP SAUTEED WITH MUSHROOMS, GARLIC & MARINARA SAUCE ON A BED OF FETTUCCINE ...11.95

Oriental... *A LA CARTE*

SHOOTERS STIR-FRY. WATER CHESTNUTS, CARROTS, BROCCOLI, MUSHROOMS, GREEN PEPPERS, CELERY, PEA PODS, STIR-FRIED WITH SOY SAUCE & SERVED OVER RICE ...4.95
WITH CHICKEN ...6.95
WITH SHRIMP ...8.95

*This is a sampling of a much
more extensive menu plus our
Delicious Daily Specials*

Complete Marina Services...Valet Docking

25 India St., Providence Harbor, Next to India Point Park,

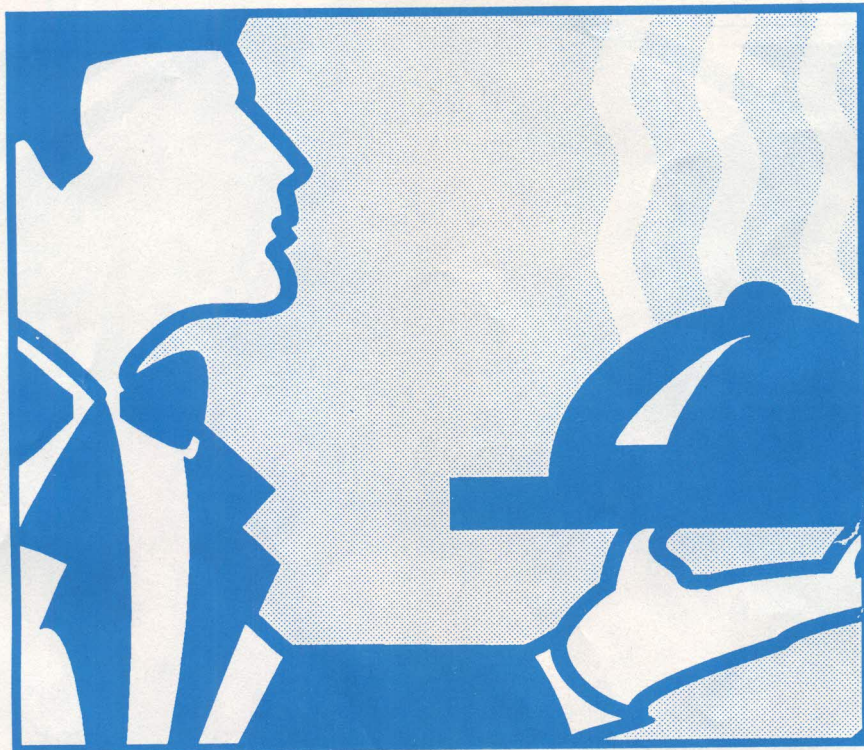
Providence (401) 273-2555



**Cards
Welcome**

ALL MAJOR CREDIT
CARDS ACCEPTED

Put your menu in the hands
of 87,000 frequent diners and
watch business cook.



1993's Great Restaurants of Rhode Island Menu Guide
deadline is mid May, 1993.

Call (401) 421-2552 for advertising information.

RHODE ISLAND MONTHLY

18 IMPERIAL PLACE • PROVIDENCE, RI 02903

VENDA RAVIOLI

*Making Pasta For Over 70 Years
In The Old World Tradition*



Quality Is Our Way Of Saying We Care

Atwells Avenue, Providence, Rhode Island (401) 421-9105

Donated By:
C+J Griffin 9/16/01